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**BALSAMIC VINEGAR OF MODENA**  
**MATERIAL SPECIFICATIONS**  
**4 STAR & 6 STAR**

**PRODUCT DESCRIPTION:**

Our Balsamic Vinegar of Modena is the result of the maturation of cooked grape must that has been slowly aged to perfection in casks of Oak. Manufactured with Traditional methods and techniques, the strictest laboratory controls and state of the art technology, our Balsamic Vinegar of Modena carries only the best characteristics of this special product.

**PHYSICAL PROPERTIES:**

Our Balsamic Vinegar of Modena is a deep burgundy to dark brown in color, free from any pronounced flavor or odor. The aroma and flavor are clean and characteristic of Balsamic Vinegar.

**CHEMICAL PROPERTIES:**

Copper	2,0 ppm max
Iron	4,0 ppm max
Lead	Trace
Zinc	0,6 ppm max

Residual Alcohol %	Trace
Total Acidity as Acetic Acid (per 1 100 ml)	6.0-6.1
Total Sulfur Dioxide (ppm)	50 ppm
Gluton	Absent

**4 star Balsamic Vinegar**

Relative Density ( @ 20° C )	1.106 K/L
Total Dry Extracts	@ 150 grams/liter
Dried Extracts without Sugars (reduced)	30 g/l
pH	3,9

**Bacteriological properties:** Exempt from any negative bacteria (Salmonella, E.Coli, etc.)

**Extraneous Matter:** None Visible to the naked eye, free of sediment and Mother of Vinegar

**Microscopic:** Negative from vinegar eels, negative from insect fragments.

This specification was developed with utmost care based on up-to-date information available, but should also be scrutinized by the recipient. It does not release him from checking the quality of goods delivered with proper diligence.

**PRODUCT: BALSAMIC 4 STAR**